Summer Fodder Crops.

The injury to meadows and pastures occasioned by the severe drought of last season can not be repaired fully by the most favorable weather this season. The seeding of grass and clover last year was nearly a complete failure, and the old meadows are now found to have been seriously injured by the destruction of a large proportion of the grass roots. The grass is now coming up very thinly, and a few dry days may cut off the hopes of an average hay crop. Every year's experience proves more conclusively than ever before that the farmer and dairyman must depend, to a great extent, for his summer fodder and his winter feeding upon crops specially grown for foddering. As we depart further from a hand to mouth practice, and increase our demands upon the soil, it is necessary to grow such crops as will yield the largest proportion of fodder for our stock. Every dairyman should aim to carry at least one cow for every three—and, if possible, two—acres, by growing fodder crops and by using purchased feeding stuffs. He need not fear any crowding of the market for his products, while more than thirty millions of pounds of oleomargarine, suine and butterine professedly come upon the market, and perhaps as much more comes upon it in disguise. Besides, if one can produce more at the same cost as the less, he can afford to sell at a less price and still be a gainer. It is, therefore, a timely matter for consideration what fodder crops may be grown for summer use and what for winter feeding, and which of them should be chosen.

Our greatest fodder crop is corn. Grass is great, but corn is greater. One acre in corn may be made to produce easily as much fodder as five in grass. Here is an enormous economy. And corn well grown is but little inferior to ordinary grass, if, indeed, it is not equal in every respect. Corn, then, should take the first place in the list of fodder crops. Much has been said of this crop because it is unquestionably the greatest we can produce in every sense. But it is a subject which admits of constant consideration, because it is one of which we are ever learning something new. As a fodder crop it has not yet had justice done to it. Many farmers have grown it for want of any better, and have fed it because they have grown it, and have roundly abused it in private and public because of disappointments for which their own mistakes have been to blame. It has been charged that this crop makes a very poor fodder. That is true when it is grown in such a manner as to entirely prevent it from becoming anything else than poor. It has been sown broadcast very thickly, so that the ground has been entirely covered when the blades were a foot high. All the growth after that has been in a dense shade. It should be well known that the bright sunlight is required for healthful vegetation; that some wholesome plants when grown in the dark become absolutely poisonous; that at the best the chemical changes by which water and woody fiber become starch and sugar, and by which nitrogenous elements are elaborated into flesh-forming substances, require for their operations plenty of air and light and warmth. But all of these are denied to a crop of corn sown broadcast and thickly, and the consequence is that the fodder is worthless, being mere water, acids, and innutritious cellular matter. There is then no nourishment in it, and cows fed upon it not only shrink in their milk, but are troubled with diarrhea and other complaints. But this is not the case when the corn is grown in the usual manner in rows, although thickly planted in the rows. Exposed to the blessed influences of the sun's heat and light, the stems are of a vivid, healthful green, and the sap is rich in sugar and starch. The stalks grow stout and strong and tall, and although but one-fourth as much seed is sown as when planted broadcast, there is much heavier product of fodder. Common field corn of average height, with a leafy habit and inclined to throw up suckers, is the best to choose, and a variety that is no taller when full grown than nine or ten feet is preferable to a larger kind. The writer prefers sweet corn and the kind known as Stowell's Evergreen, a common and everywhere to be procured variety, and to plant this in drills three feet apart, three seeds together, four inches apart in the drills, or if the seed is dropped three in a place, twelve inches apart, a very heavy growth of the best fodder and many half-grown ears will be produced.

This crop may be planted until the middle of June and mature before frost. But more rapidly growing kinds may be chosen. The medium-sized varieties of sweet corn can be used, or the very early and small kinds, which reach four feet only in height of stalk. But these are leafy, and, being small, can be planted in rows two feet apart, and yield nearly as much as the larger varieties. With all kinds frequent cultivation is indispensable. This forces the growth and matures it, by which its nutritiousness is secured. But there are other summer feeding crops which do not occupy the soil so long, and of which two sowings can be made and two harvests reaped. Oats, mixed with tares, is one of the best feeding crops, and even grown alone it is an excellent crop. It has the advantage that it will grow without cultivation, and does not scorn an ill-plowed sod or a piece of moist or half-swampy land. But it should be sown thickly and not less than five bushels of seed per acre when alone, and if mixed with tares or peas each seed should be sown in its ordinary quantity. Summer rape and white mustard are excellent green fodder crops. Sown late in May or June, either is ready for cutting, or pasturing, or penning early in August, and the refuse makes a valuable green manuring to be plowed under. One bushel of seed of either is sown and should be harrowed in lightly. The mustard is very similar in habit and value to the rape, and one may replace the other. They are very useful for hogs and sheep, as well as for cows. Winter rape is a later crop, and if sown late in July will provide an excellent fresh fodder when the first frosts have made it necessary to cut the corn. It is not injured by frosts, and may serve for a run for the cows or for cut fodder up to the fall of snow or the freezing of the ground. Sheep will feed upon it so long as the snow is not more than six or eight inches deep.—*N. Y. Times.*

HOME AND FARM.

—Keep begonias moist, or at least where the temperature is not too dry, and they will not drop their leaves.

—Quick Pudding.—Boil some rice; when done soft, break in three eggs, half a cup of cream or milk, and flavor to suit the taste. Give it one boil and send it to the table with bits of butter on the top.

—At the first sign of gapes in your chickens, says the *New-England Farmer*, treat the patient to a bread-pill thickly coated with red pepper on a small lump of camphor. It may be necessary to repeat the dose. It is an unfailing cure.

—Home-made Crackers.—Beat two eggs very light, whites and yelks together; sift into them a quart of flour, a teaspoonful of salt; add a tablespoonful each of butter and lard, and nearly a tumblerful of milk; work all thoroughly together; take a fourth of the dough at a time and roll out half as thick as a milk cracker, cut in small rounds, and bake quickly to a light brown.

—The *Scientific American* finds still another use for empty cans. It recommends piercing several small, holes in the bottom and sides and sinking them in the earth near the roots of strawberry or tomato or other plants, the holes to be made of such size that when the can is filled the fluid can only escape into the ground very slowly. A very little care in filling the cans occasionally will keep the ground well irrigated. Tomatoes would scarcely need the watering—but the plan might prove excellent for strawberries.

—Old-fashioned Cup Custards.—In a shallow pan beat six eggs till very light, thick and smooth. Stir them gradually with the milk, together with a teacup of fine sugar. Turn the mixture into cups, set them in an oven to bake till the top is a rich golden brown, and as they cool grate nutmeg over the surface of each. The cup must be placed in an iron pan half full of warm water. They should bake in fifteen minutes. If kept baking too long they will be porous and tough, and whey will settle in the bottom.

—To Preserve Cherries.—To every pound of cherries allow one and a quarter pounds sugar, one gill of water. Select ripe cherries, pick off the stalks, and reject all that have any blemishes. Boil the sugar and water together for five minutes; put in the cherries, and boil them for ten minutes, removing the scum as it rises. Then turn the fruit, etc., into a pan, and let it remain until the next day, when boil it all again for another ten minutes, and, if necessary, skim well. Put the cherries into small pots, pour over them the syrup, and, when cold, fasten down tightly.

—Savory Rice.—Chop an onion very fine and fry it in butter till it be of a gold color; then stir in a teacupful of rice; let it cook in the butter for a few minutes, stirring all the time; then add one pint of good gravy and let it simmer slowly. When nearly cooked, put a little grated nutmeg, Parmesan cheese, salt and pepper to taste. Mix it up well, and when thoroughly done let it stand a few minutes before the fire, and just before serving stir in a small piece more butter. Serve garnished with croquettes of any kind of meat, with stewed tomatoes or with slices of fried bacon.

—To Dry Hop Yeast.—Hop yeast cakes are made as follows: When the yeast is completely made and light it is mixed with as much corn-meal and a little flour as will make a stiff paste. This is rolled out into a cake a quarter of an inch thick, and cut into squares of about two inches thick. These are placed on a dish and kept in a warm place, but not over 100°, until they are quite dry. The warm closet of a stove or range is a suitable place, as it is necessary to dry them quickly. They are then carefully wrapped in paraffine paper or tissue paper and packed in a box and stored in a dry, warm closet.

Packing Eggs.

The secret of packing eggs for importation lies in solid packing with an elastic material between the layers. Be sure, especially in the summer season, that the eggs to be shipped are not only sound, but recently laid. The motion of the cars so muddles all eggs not entirely fresh that they appear cloudy and stale, and will soon spoil if they are not already bad. Do not hold lots after they are packed; ship at once while fresh. A New York commission merchant furnishes the following directions for packing eggs for shipment: Use long, stiff barrels. Put two or three inches thickness of long, soft hay or straw evenly over the bottom of the barrel, then fine-cut straw or wheat chaff (never use oat or buckwheat chaff) to a depth of two or three inches, then a layer of eggs laid upon the sides evenly embedded in the packing, with the ends toward the barrel, but fully an inch from the staves. Cover this layer of eggs with packing to the depth of one inch, rub well in between the eggs with the hand. Place about three inches of packing material over the last layer, and then about the same quantity of long straw or hay as at the bottom, filling so high that the head must be pressed by a lever or other mechanical power. This will hold the contents so firmly that they cannot shift in the barrel. In winter guard against frost by using more packing material, leaving the eggs further removed from the packages. Never pack in new oats, straw or chaff; these will sweat and rot the eggs in a short time. Dry oats make good packing material, but are too expensive. Do not crowd too many eggs in one package. For an ordinary flour barrel from sixty-five to seventy dozen are quite sufficient. Put, say, four and a half dozen in the first layer, and increase, half a dozen to the layer, up to six and a half dozen in the two middle layers, then decrease again at the same rate. Count carefully—mark the number on the barrel. In warm weather forward the packages by express. When only a small quantity of eggs are sent, and at short distances, those may be packed in mill-board partitions, an egg in each square cell, thirty-six in a layer, resting on cardboard sheets, one above another, and the whole contained in a handy-sized packing-case. Or, with careful packing in straw and chaff, baskets may be used. When there is a sufficient quantity to fill it, a barrel makes the best package.—*N. Y. World.*

The Indian Green-Corn Dance.

One of the most important events among the Indians was the annual "Green Corn Dance." This, contrary to the generally received opinion, was a religious festival. So soon as the green corn was ripe enough to eat, the chief sent out his order, and on a day appointed the town assembled at the council house. The leaves of a shrub (ilex vomitorieo) were gathered and boiled till a tea of strong purgative properties was made. This was ussa-yohola, the famous "black drink." After drinking copiously of the black drink the dance began in the council house. The braves were all dressed in their best buckskin. The squaws, in addition to their usual ornaments, wore about their knees and ankles small bells, which jingled a soft accompaniment to the motions of the dance. The dance was a serious, silent series of wild and grotesque evolutions, varied by occasional interludes of independent, individual movements, according to the fancy of the dancer. The exercises were continued day and night until by perspiration and the active effects of the medicine the system was thoroughly cleansed and renovated. And to this end tended the dancing exercises. During the entire period the diet was restricted to green corn—hence the name. It corresponded in many features to the Jewish Jubilee, ending all previous liabilities and burying all resentments and ill-feelings. Life for life was the fundamental principle of the Indian penal code, but if the slayer escaped till this period and could, unobserved, slip in among the dancers, his offense was pardoned and his life safe. At the end of the festival they "took the talk," the chief slowly and solemnly addressing them on their obligations to the Great Spirit, Saga-Misseh, and their moral duties toward each other. As they had cleansed their bodies of all impurities, so they should cleanse their minds of all animosities and resentments. They were exhorted to bravery, honesty and faithfulness in the discharge of whatever duty was allotted them. To this was added an exposition of the tribal laws, with general instructions as to their conduct during the next twelve months, or until the next "green-corn dance." While the "talk" was going on not a whisper was heard or a movement made, but all sat in the most absorbed attention. Before the talk begun all fires were extinguished, and when it ended new fire was made by rubbing two dried sticks, and the ceremonies ended. The utmost solemnity and decorum were observed throughout the entire period of the festival. An old Indian countryman, who had attended many of them, says that the whole affair, from beginning to end, was not only free from levity, but solemnly impressive—*Macon (Ga.) Mail.*

—Untutored minds have often a short way of taking hold of great truths which men of culture might well covet. Here is an illustration touching the order of nature. A minister asked an old negro his reasons for believing in the existence of God. "Sir," said he, "I have lived here going hard upon 50 years. Every day since I have been in this world I see the sun rise in the east and set in the west. The north star stands where it did the first time I saw it; the seven stars and Job's coffin keep on the same path in the sky and never turn out. It isn't so with man's work. He makes clocks and watches; they may run well for a while, but they get out of fix and stand stock-still. But the sun and moon and stars keep on the same way all the while." The heavens declare the glory of God.

—A writer in the (English) *Catholic Times* says that the stormy petrel possesses a singular amount of oil, and has the power of throwing it from the mouth when terrified. It is said that this oil, which is very pure, is collected in St. Kilda by catching the bird on its egg, where it sits very closely, and making it disgorge the oil into a vessel. The bird is then released and another taken. The inhabitants of the Faroe Islands make a curious use of this bird when young and very fat, by simply drawing a wick through the body and lighting it at the end that projects from the beak. This unique lamp will burn for a considerable time.

—The best Sabbath is the one as unlike other days as possible, not by reason of greater austerity, but in things said, read and done. A superior cleanliness, stillness, cheerfulness, restfulness, with prayer, song, worship, and a quietness that invites meditation—such is the ideal Lord's Day.

THE MARKETS.

NEW YORK, June 6, 1881.			
CATTLE—Native Steers	$10 25	@	12 00
COTTON—Middling	....	@	11
FLOUR—Good to Choice	5 20	@	6 75
WHEAT—No. 2 Red	1 23	@	1 24
No. 2 Spring	1 18	@	1 19
CORN—No. 2	56	@	56¾
OATS—Western Mixed	45	@	45
PORK—Standard Mess	15 75	@	16 00
ST. LOUIS.			
COTTON—Middling	....	@	10¾
BEEVES—Choice	5 00	@	6 20
Fair to Good	4 75	@	5 50
Native Cows	4 00	@	4 25
Texas Steers	4 25	@	5 25
HOGS—Common to Select	5 00	@	6 05
SHEEP—Fair to Choice	3 25	@	4 65
FLOUR—XXX to Choice	4 60	@	5 30
WHEAT—No. 2 Winter	1 10	@	1 10¾
No. 3 "	1 04	@	1 04¾
CORN—No. 2 Mixed	43	@	44
OATS—No. 2	36	@	36¾
RYE—No. 2	1 03	@	1 04
TOBACCO—Dark Lugs	3 75	@	4 00
Medium Dark Leaf	6 00	@	7 00
HAY—Choice Timothy	15 00	@	16 00
BUTTER—Choice Dairy	17	@	18
EGGS—Choice	09	@	09¾
PORK—Standard Mess	16 75	@	17 25
BACON—Clear Rib	09	@	09¾
LARD—Prime Steam	10¾	@	11
WOOL—Tub-washed, medium	33	@	35
Unwashed	22	@	23
CHICAGO.			
CATTLE—Native Steers	5 00	@	6 10
HOGS—Good to Choice	5 50	@	6 10
SHEEP—Good to Choice	4 50	@	5 50
FLOUR—Winter	4 50	@	6 00
Spring	4 00	@	5 75
WHEAT—No. 2 Red	1 06	@	1 08
No. 2 Spring	1 06	@	1 06¾
CORN—No. 2	42	@	42¾
OATS—No. 2	36	@	37¾
RYE	1 10	@	1 11
PORK—New Mess	15 90	@	16 12¾
KANSAS CITY.			
CATTLE—Native Steers	4 50	@	4 70
Native Cows	3 00	@	4 00
HOGS—Sales at	5 25	@	5 40
WHEAT—No. 2	95	@	96
No. 3	92	@	92¾
CORN—No. 2 Mixed	35	@	35¾
OATS—No. 2	37	@	39
NEW ORLEANS.			
FLOUR—High Grades	5 50	@	6 50
CORN—White	68	@	69
OATS—Choice	47	@	47¾
HAY—Choice	23 00	@	25 00
PORK—Mess	17 00	@	17 50
BACON—Clear Rib	09¾	@	09¾
COTTON—Middling	....	@	10¾

—Mr. Clem Fair, the celebrated hunter, climber, and rattlesnake-catcher of the South Mountains, was in town a few days ago. He is over eighty years old, but is still stout, hale and hearty, and can kill a squirrel out of the tallest tree with a rifle without spectacles. He climbed the flag pole at the celebrated Henry Clay mass meeting in Morganton in 1844, and drank a health to Clay from the top of the pole, a distance of eighty feet from the ground. He accomplished the same feat at the Seymour and Blair barbecue in Morganton in 1868, and the old man was expecting to climb the Hancock and English flag pole last year, but was disappointed as there was none erected. Mr. Fair was never sick in his life, and can do a good day's work now.—*Morganton Blade.*

—It is not what we earn, but what we save, that makes us rich. It is not what we eat, but what we digest, that makes us strong. It is not what we read, but what we remember, that makes us wise. It is not what we intend, but what we do, that makes us useful. It is not a few faint wishes, but a life-long struggle, that makes us valiant.

[Port Huron Commercial.]

Charles Nelson, Esq., Proprietor Nelson House, speaking to us recently, observed: I suffered so much with Rheumatism that my arm withered, and physicians could not help me. I was in despair of my life, when some one advised me to try St. Jacobs Oil. I did so, and as if by magic, I was instantly relieved, and, by the continued use of the Oil, entirely cured. I thank heaven for having used this wonderful remedy, for *it saved my life.* It also cured my wife.

Freddie has got the idea of a Christian. He says he feels like one when he is willing to play hoss all day with his little brother and be hoss all the time.

[Fort Wayne (Ind.) Sentinel.]

When about twelve years old, said Mr. Geisman, of the Globe Chop House to our representative, I met with an accident with a horse, by which my skull was fractured, and ever since I have suffered with the most excruciating rheumatic pains. Of late I applied St. Jacobs Oil which has given me almost total relief.

The farmer's favorite author—Fielding. That of the barrel maker—Cooper. That of the jeweler—Goldsmith.

Beautifiers.

Ladies, you cannot make fair skin, rosy cheeks and sparkling eyes with all the cosmetics of France, or beautifiers of the world, while in poor health, and nothing will give you such good health, strength, bouyant spirits and beauty as Hop Bitters. A trial is certain proof. See another column.—*Telegraph.*

The official hangman of Germany advertised that he would take an apprentice, and he had 400 applications in six days.

Rescued from Death.

William J. Coughlan, of Somerville, Mass., says: "In the fall of 1876 I was taken with a *violent bleeding of the lungs*, followed by a severe cough. I was admitted to the City Hospital. While there the doctors said I had a hole in my left lung as big as a half dollar. I gave up hope, but a friend told me of Dr. Wm. Hall's Balsam for the Lungs. I got a bottle, when to my surprise I commenced to feel better, and today I feel in better spirits than I have the past three years. I write this hoping that every one afflicted with Diseased Lungs will take Dr. Wm. Hall's Balsam for the Lungs, and be convinced that Consumption can be cured." Also a sure remedy for Colds, Coughs, and all Chest and Lung Diseases. Sold by druggists.

A Certain Cure.

The first thing to do in the spring is to clean house. For internal cleansing and renovating, no other medicine is equal to Kidney-Wort. In either dry or liquid form it cures headache, bilious attacks, constipation and deranged kidneys. See adv.